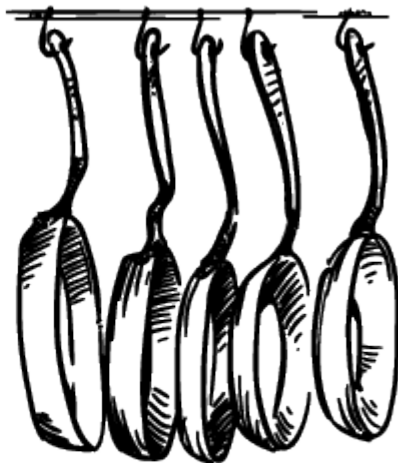


# Screen Door Kitchens



## Catering

**We look forward to catering your event!  
Please use this booklet to mark your  
preferences, get ideas and take notes.  
We are here to help you and to make your  
event successful and EASY for you.**

**Please note that the menus and pricing in the booklet are approximate and may change based on seasonal availability. Also, please be aware that menus in the book are by no means our only options. We love being creative and working with you to find something that best suits your style and budget.**

# **On Site Events**

**We can provide a variety of meal options, to fit any occasion.**

## **Full Service Catering**

**For these events we will come and set up the service area and food along with chaffing dishes and anything necessary to keep food hot or cold as necessary. We will stay to replenish throughout the event and will stay to clean up the food once the meal is over. We provide appropriate staffing to set up, keep buffets replenished and clean up the food service area following the meal. All full service catered events will be charged \$50 for equipment usage, \$50 for each hour or service (excepting set up and break down), and a 20% service charge. If you require extra staff ie. Bar staff, passed hors D'oeuvre's, a chef station, servers to keep drinks filled at the tables, or to be actually scooping and serving food from the buffet, or if extra cleanup is required; an extra fee per person will apply.**

## **Buffett Drop Off**

**These meals are designed to be quick and easy, but still feed a crowd. They will be delivered hot in disposable pans without any equipment to keep it warm. We suggest if you do not have a warming oven available to request delivery (or pick up) no more than 30 min before your group is planning to eat. A delivery charge will be added based on the distance from our location as well as the amount of food prepared.**

# Build your own Buffet

Price per person, does not include drinks, plates or flatware.

<b>Picnic</b>	<b>Enhanced</b>	<b>Deluxe</b>	<b>Generous</b>
\$16 per person	\$18 per person	\$21 per person	\$25 per person
One Meat	One Meat	Two Meats	Two Meats
Two Sides	Three Sides	Two Sides	Three Sides
Bread/Dessert	Bread/Dessert	Bread	Bread
		One Dessert	Two Desserts

## Meats

BBQ Pork ▪ Roasted Pork Loin  
 Bone In Smoked Chicken +1  
 Marinated Baked Chicken Breast  
 BBQ St Louis Style Ribs +6  
 Glazed Ham +2 ▪ Meatloaf +  
 Meatballs in Tomato Sauce +4  
 Chicken Parmesan +6  
 Salmon +7 ▪ Short Rib +12  
 New York Strip Medallions +12

## Sides

Potato Salad ▪ Cole Slaw  
 Pasta Salad ▪ Pinto Beans  
 Baked Beans ▪ Collard Greens  
 Roasted Seasonal Vegetables +1  
 Green Beans ▪ Mashed Potatoes  
 Rice Pilaf ▪ Squash Casserole +2  
 Red Pea Salad ▪ Green Salad +2  
 Caesar Salad +2  
 Tomato Cucumber Salad +2  
 German Cucumber Salad +1.5  
 Spaghetti in Tomato Sauce +1.5  
 Macaroni and Cheese +2

## Breads

Yeast Rolls  
 Cornbread  
 Focaccia +.50  
 Garlic Bread +.25  
 Pretzels +2  
 Biscuits +1

## Desserts

Chocolate Chip Cookies  
 Monster Cookies(GF)+.25  
 Brownies or Blondies  
 Banana Pudding +1  
 Sheet Cake +1  
 Bread Pudding +1.5  
 Cheesecake +3  
 Tiramisu +5  
 Peanut Butter Pie +1  
 Simple Cupcakes +1.5  
 Specialty Cupcakes +3  
 Peach Cobbler +1

# Specialty Buffet

Price per person, does not include drinks, plates or flatware.

## **Low Country | 30**

Shrimp and Grits

BBQ Pork

Macaroni and Cheese

Collard Greens

Red Pea Salad

Biscuit or Cornbread

Peach Cobbler

## **Pasta Amore | 21**

Spaghetti and Meatballs

Fettuccini Alfredo

Grilled Chicken

Caesar Salad

Breadsticks

Cookies or Brownies

## **Italian | 36**

Chicken Saltimbocca

Braised Short Rib

Polenta

Roasted Broccolini

Antipasti Salad

Herbed Focaccia

Tiramisu

## **La Fiesta | 28**

Carnitas

Rice & Beans

Salsas & Queso

Guacamole

Chips and Tortillas

Tres Leches

## **Middle Eastern | 29**

Koefta

Grilled Marinated Chicken

Baharat Lentils and Rice

Chop Salad

Roasted Cauliflower

Traditional Sauces

Flatbread

Bread Pudding

## **Health Nut | 30**

Baked Salmon

Grilled Chicken Breast

Warm Quinoa Salad

Roasted Carrots

Green Bean Salad

Monster Cookies

# Hors d'oeuvres

The items in this section are priced per platter or per dozen.

## Platters and Dips

Serve 20-30 people

### Cheese Platter | 75

With assorted and domestic and imported cheeses with crackers and crusty breads.

### Charcuterie Tray | 105

A selection of cured meats, served with mustard, jam and crusty breads.

### Crudites | 46

Assorted Vegetables and Ranch,  
Blue Cheese or Hummus

### Fruit Tray | 60

Seasonal Fruits and Berries

### Crawfish Artichoke Dip | 65

Or Spinach Artichoke Dip | 45  
With sundried tomato tortilla chips

### Grilled Vegetable Tray | 65

Squash, Zucchini, Eggplant, Red  
Onion, Asparagus, Roasted Garlic  
Herb Olive Oil

### Antipasti Tray | 65

Olives, Artichoke, Salami,  
Marinated Mushroom, Mozzarella

### Mediterranean Sampler | 60

Marinated Feta, Hummus, Baba  
Ganush, Olives, Marinated  
Tomatoes and Pita

## Finger Foods

Per Dozen Pieces

\* indicates 4 dozen minimum order

### Thai Chicken Skewers | 22

### Crab Cakes | 55

### Shrimp Lollipops | 42

### Caprese Skewers | 18

### Pimento Cheese Biscuits | 14

### Chicken Caprese Sliders | 32

### Prosciutto and Tomato Jam Crostini | 22

### Sausage Stuffed Mushrooms | 18

### Spanakopita | 24 \*

### Mini Quiche | 20-30 \*

### Chicken Shu Mai | 22 \*

### Fruit Skewers | 18 with Gingered Yogurt Dip

### Deviled Eggs | 18

### Lamb Meatballs | 28 \*

### Prosciutto and Asparagus Roll Ups | 12

### Chicken Salad Croissants | 22

### Smoked Salmon Salad Cucumber Boats | 24





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